brasilia
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OPUS SUBLIMA

USER MANUAL

GENERAL INFORMATIONS

Manufacturer.....

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Model ..... **SUBLIMA**

Stamp of local agent .....

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Dear Madame, Dear Sir,

congratulations on purchasing a BRASILIA coffee machine.

Your new machine is provided with innovative components, guaranteed by Rossi Group's experience and know-how. It was built and tested according to advanced research methods and modern technology, in order to guarantee quality and reliability whilst respecting the environment, and to operate with maximum efficiency and functionality.

In the following pages you will find the instructions regarding installation, the correct use of the machine and its maintenance, along with advice and warnings for a practical and safe use of this machine.

Sincerely,

BRASILIA S.p.a.

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1. GENERAL WARNINGS

BRASILIA S.p.A. has taken all necessary precautions to create a safely operating and efficient device. The built-in safety features, that are part of all BRASILIA equipment, ensure protection to the operators and to the authorised technicians.

- Please read this manual carefully before starting up and using the machine. The non-observance of this instruction can lead to equipment damage, poor machine performance, health hazards and personal injuries.
- This manual must be considered as an integral part of the machine and must always be available to the user and/or the maintenance person. In case of dismay or for further information, please contact your local retailer. This manual reflects the state of the art at the current time and, therefore, cannot be considered as inadequate if subsequently updated. Moreover, the manufacturer reserves the right to modify the manual without any obligation to update the previous issues, except in exceptional cases.
  The pictures in this manual are only explanatory and may not reflect the aesthetics of all the models described.

Do Not:
- operate the machine without complying with all safety regulations in force in your country of installation;
- operate the machine without an earthing connection. The non-observance of this instruction may result in electrocution;
- remove or replace the safety labels and the data plate that are affixed to the machine and to the packaging, in order to ensure a safe and proper installation and operation;
- touch the groups or the spouts while the machine is operating. The wands must be handled only through special hand grip. The drinks and some of the machine parts are very hot an may cause scalds;
- remove or tamper with any mechanical part of the machine. DO NOT perform arbitrary modifications. Contact the local authorised and specialised technician;
- pull the cord from the outlet to disconnect the power supply;
- leave the machine within the reach of children or people unable to operate it properly;
- expose the machine to weather elements (sun, rain, etc.);
- leave the machine in ambient temperatures equal or inferior to 0°C, since the residual water left in the boiler could freeze and damage the device;
- install the machine where water jets are used, since they could reach the machine;
- operate the machine unless all panels are assembled correctly;
- insert spoons, forks, screwdrivers or other tools in the internal parts of the machine;
- operate the machine without water supply;
- put hot or boiling water in the machine;
- obstruct the air intake. Leave at least 10 cm between the back of the machine and any walls and at least 5 cm on each side to allow a correct ventilation.

For a correct functioning of the machine please use:
- only ground coffee, and pods and capsules for models with special filtre-holders.
- only cool and adequately softened mains water (~7 gradi francesi).
- only original Brasilia S.p.A. spare parts.

The non-observance of this instruction could make the guarantee null and void and the manufacturer or the maintenance technician decline any reponsabilit.

BRASILIA S.p.A. and the maintenance technician decline all responsibilities in the following cases:
- when the machine is used in any way other than those described in this manual;
- when the safety instructions and the maintenance instructions are not respected;
- when original BRASILIA spare parts are not used;
- when the INSTALLER or the MAINTENANCE TECHNICIAN is not authorised and specialised.

1.1 - SYMBOL DESCRIPTION

All information contained in this manual regarding risky operations are marked by the following symbols:

Electrical hazard

Generic hazard or other information

Thermal hazard (burns and scalds)

Caution machine damage.

1.2 - INTENDED USE

This coffee powder machine has mainly been designed and built to deliver espresso coffee, with the chance to brew hot drinks (tea, cappuccino, etc.), through hot water or steam delivery.
This machine must be used only for these purposes. Any other use is improper and therefore, dangerous.

1.3 - INCORRECT USE

This coffee machine has been made and designed for alimentary use only. Therefore:

- do not let non-professional operators operate the machine;
- do not put any liquid other than water;
- do not heat drinks or any non-alimentary substance;
- do not put a different grind in the filtre-holders;
- do not keep any object other than glass or ceramic cups on the cup-heater;
- do not put containers that contain liquid on the cup-heater;
- do not obstruct the air intake with cloths or other objects;
- do not cover the cup-heater with cloths;
- do not touch the delivery areas with the hands;
- do not use the machine when very wet.

IMPORTANT

In this section are listed some foreseeable situations of incorrect use. However, the use of this machine must follow the instructions contained in the "Intended Use" section

2. TECHNICAL FEATURES

2.1 DIMENSIONS AND TECHNICAL DATA

FEATURE	2-GROUP	3-GROUP
NET WEIGHT (KG)	76 Kg	93 kg
NET WEIGHT (OR. VERS.)	83 Kg	99 Kg
POWER	230V/50/1 - 4700W-20.4 A 220V/60/1 - 4700W-20.4 A 240V/50/1 - 4700W-20.4 A 400V/50/2 - 4700W-7.6 A F1/N 400V/50/3 - 5700W-11.7 A F1/N 6.5 A F2/N 6.5 A F3/N	230V/50/1 - 6800W-20.4 A 220V/60/1 - 6800W-20.4 A 240V/50/1 - 6800W-20.4 A 400V/50/2 - 6800W-7.6 A F1/N 400V/50/3 - 7300W-15.8 A F1/N 8 A F2/N 8 A F3/N
WATER FILLING CONNECTION	3/8"G	3/8"G
WATER DRAINING CONNECTION	Ø16-17mm	Ø16-17mm
OPERATING TEMPERATURE	+5° C +40 °	+5° C +40 °
STORAGE TEMPERATURE	+5° a +55°C	+5° a +55°C
RELATIVE HUMIDITY	5 ÷ 80%	5 ÷ 80%
POWER SUPPLY PRESSURE	3bar max	3bar max
BOILER CAPACITY	11.4 L	18 L

2.2 OPERATING SPECIFICATIONS:

• BOILER PRESSURE: approx. 0.09/0.14 MPa (0.9/1.4 BAR) (see the pressure gauge on the front panel).
You can adjust the boiler pressure by using the pressure switch (see § "ADJUSTMENTS").

• BREWING PRESSURE: approx. 14 BAR (see the pressure gauge on the front panel).
You can adjust the brewing pressure by using the screw located on the pump by-pass
(vedi § "ADJUSTMENTS").

• SAFETY VALVE OPENING PRESSURE: around 2.1/2.2 BAR.

• EXPANSION VALVE OPENING PRESSURE (Block):
1st expansion valve: approx. 15 BAR

The opening pressure can be detected using the (blind) filtre holder with pressure gauge, supplying only water:
When the pressure gauge index stops, the valve will start dripping.

• COFFEE DELIVERY TEMPERATURE: 75/80°C

The temperature is conditioned by the type of blend used. It can be measured with the precision thermometre during delivery. For minimal adjustments, you can use the pressure switch screw (see § "ADJUSTMENTS").

2.3 - DESCRIPTION OF THE MACHINE

The main features of this coffee machine with continuous delivery and electronically controlled coffee dosage are listed below:

- Ground coffee machine (pods and capsules on demand), with microprocessor electronic control of the dosage.
- Automatic boiler filling.
- Die-cast aluminium bodywork
- **Large-capacity boiler:** Is used to contain hot water and steam and is made of nickel-plated copper in order to maintain its characteristics over the years.
- **HYDROACTIVE S-2 INFUSION**
  With the Hydroactive S-2 system, Brasilia proves its commitment to progress in hydraulic technology.
  This system combines a state-of-the-art electronics together with an innovative hydraulic architecture, in order to offer a superb infusion process.
- **PRESSURE-PLUS BREWING CYCLE:** The traditional brewing pressure can hardly exceed 9 bar without overextracting coffee, but the innovative PressurePlus brewing cycle can boost maximum pressure up to 14 bar, with superb extraction performance. All this is possible thanks to an electronic control system which balances the temperature and optimises the pressure/temperature ratio.
- **TEMPDRIVE temperature balancing system**
  The Tempdrive system combines traditional thermo-hydraulics with a sophisticated electronic control system, in order to achieve superb performance regarding both the coffee brewing and the steam power.
  This hydraulic temperature balancing system is electronically managed by a control unit with 3 different temperature reading levels, and includes:
  A main boiler
  A temperature balancing boiler for each group
  Temperature control and adjustment for each group separately
  The Tempdrive temperature control unit communicates with the general control unit in order to achieve unrivalled performances:
  Excellent thermo-stability (ONLY ± 0,5°C deviation)
  Independent adjustment for each brewing group
  Full steam power
- **Double display user interface**
  Brasilia has empowered communication with SUBLIMA with a double display user interface.
  The main Multifunctional Display boasts potential control functions:
  Display of the “vital” data of the machine
  Adjustment of the various temperatures
  The second display for each brewing group allows to add new functions:
  Visual control of the delivery time
  Display of the temperatures
- **Heating element:** is composed of an electrical resistance immersed in the boiler water, to heat the water and produce steam.
- **Rotary pump,** with a pressure control device. This device is used to raise the pressure of the network, which is normally insufficient for the purpose, to 14 bar, the ideal pressure for a great SUBLIMA coffee.
- **Steam taps:** Available with traditional rotating knobs with or 2-position levers, it supplies steam to froth the milk, fundamental for preparing cappuccino, for heating water and making chocolate drinks. Stainless steel wands.
- **Hot water tap:** through its special button, it delivers hot water to make hot drinks or herbal teas. Stainless steel wands.
- **Cappuccino device (Optional) B-03C Total Cappuccino system:** Emulsifies and heats the milk (with the steam) to produce froth for the cappuccino.
- **Control devices:**

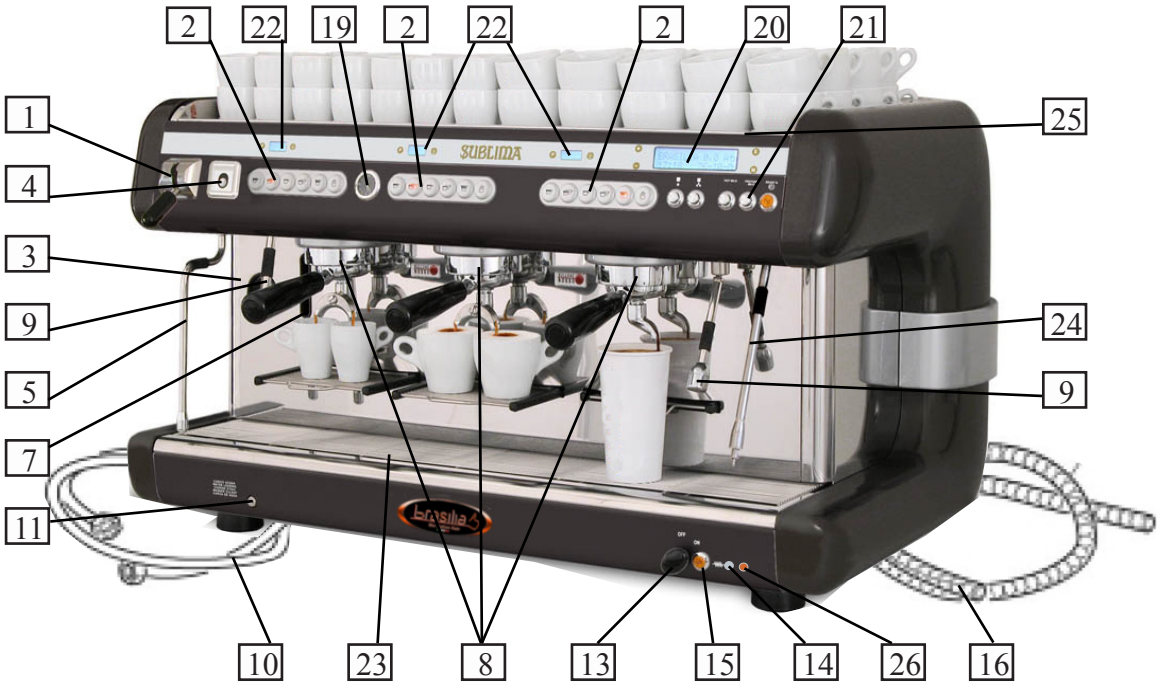
  Pressure gauges: indicate the current pressure in the boiler and the operating pressure of the pump;

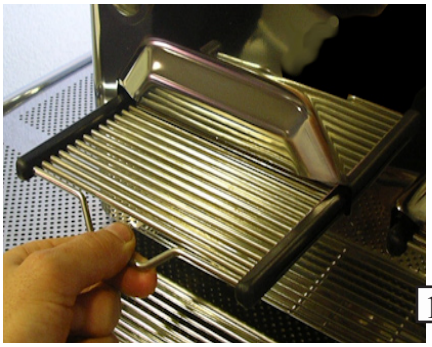
  Pressure switches: control the pressure and the insertion of the heat sources in order to keep the temperature of the boiler water constant;

  Level gauge: indicates the water level in the boiler;

  Warning lights: indicate the boiler filling and the insertion of the heating elements;

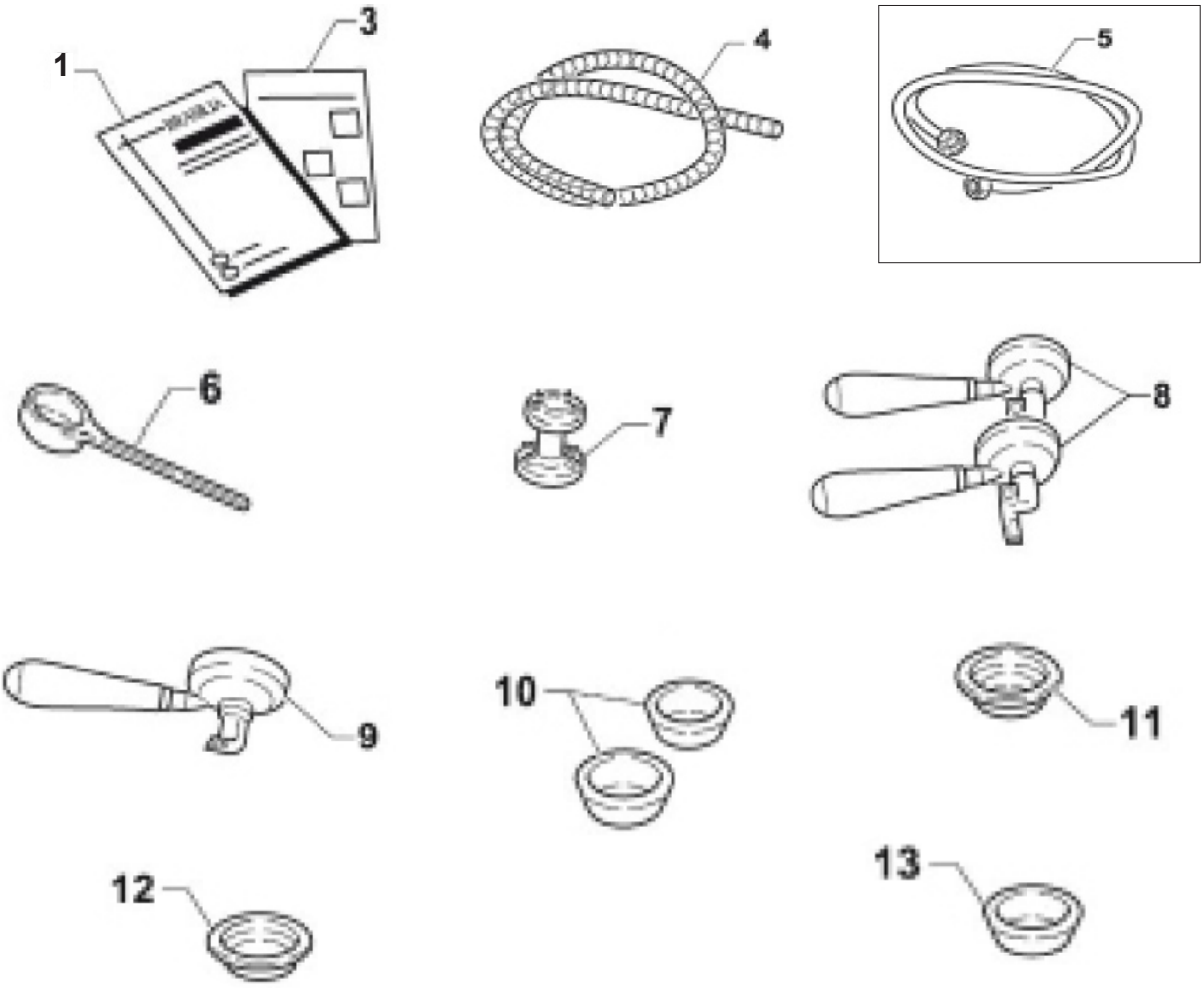
2.4 IDENTIFICATION OF THE COMPONENTS





DET. N°		FUNCTION
1	STEAM TAP LEVER	• TO START THE STEAM DELIVERY
2	TOUCH KEY PAD	• TO SELECT BEVERAGES AND PROGRAMMING
3	PRESSURE GAUGE	• INDICATES BOILER PRESSURE AND PUMP OPERATING PRESSURE
4	WATER TAP BUTTON	• TO START OR STOP WATER DELIVERY
5	STEAM WAND	• TO DELIVER STEAM
6	WARNING LIGHT	• SHOWS THE BOILER FILLING
7	LEVEL GAUGE	• INDICATES THE WATER LEVEL IN THE BOILER
8	GROUP WITH FILTRE-HOLDER	• TO DELIVER COFFEE
9	WATER WAND	• TO DELIVER WATER
10	WATER INLET PIPE	• TO SUPPLY WATER TO THE MACHINE
11	MANUAL FILLING BUTTON	• TO MANUALLY FILL WITH WATER
12	POWER SUPPLY CORD	• TO CONNECT THE MACHINE TO THE ELECTRICAL MAINS
13	ON/OFF GENERAL SWITCH	• TO TURN THE MACHINE ON AND OFF
14	CUP-WARMER SWITCH	• TO TURN THE CUP-WARMER HEAT SOURCES ON AND OFF
15	WARNING LIGHT	• INDICATES THAT THE HEAT SOURCES ARE WARMING UP
16	DRAIN PIPE	• TO DRAIN THE WATER FROM THE DRIP TRAY
17	CUP-WARMER BUTTONS	• TO TURN THE CUP-WARMER ON
18	SUPPORT GRID	• CUP-REST (OPTIONAL-ONLY WITH “RAISED” VERSION)
19	CLOCK	
20	DISPLAY	• SHOWS INFORMATION REGARDING THE MACHINE
21	HYPERWAND TOUCH KEY PAD	• TO START THE HYPERWAND
22	BOILERS DISPLAY	• DISPLAYS INFORMATION REGARDING THE BOILERS
23	DRIP TRAY	• COLLECTS EXCESSIVE DELIVERIES
24	HYPERWAND	• TO DELIVER STEAM WITH HYPERWAND
25	CUP-WARMER	• TO PUT THE CUPS TO WARM
26	CUP-WARMER WARNING LIGHT	• INDICATES THAT THE HEAT SOURCES ARE WARMING UP

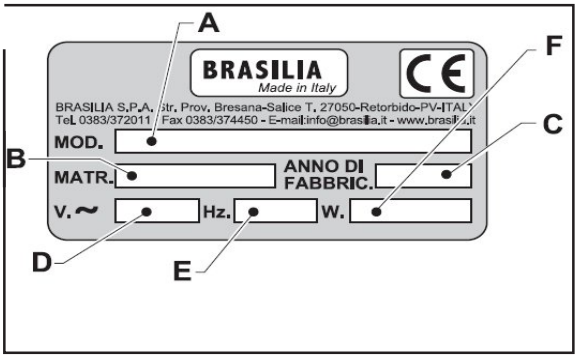
2.5 - EQUIPMENT



1) 1) Instruction manual
3) Declaration of conformity
4) Drain pipe L= 1.5 m
5) Inlet pipe L=1.5 m
6) Ground coffee dosing spoon
7) Tamper
8) Double filtre-holder
(2 pieces for the 2-group version, 3 pieces for the 3-group version).
9) Single filtre-holder
10) Double filtre
(2 pieces for the 2-group version, 3 pieces for the 3-group version)
11) Single filtre
12) Pod filtre
13) Blind filtre (cleaning)

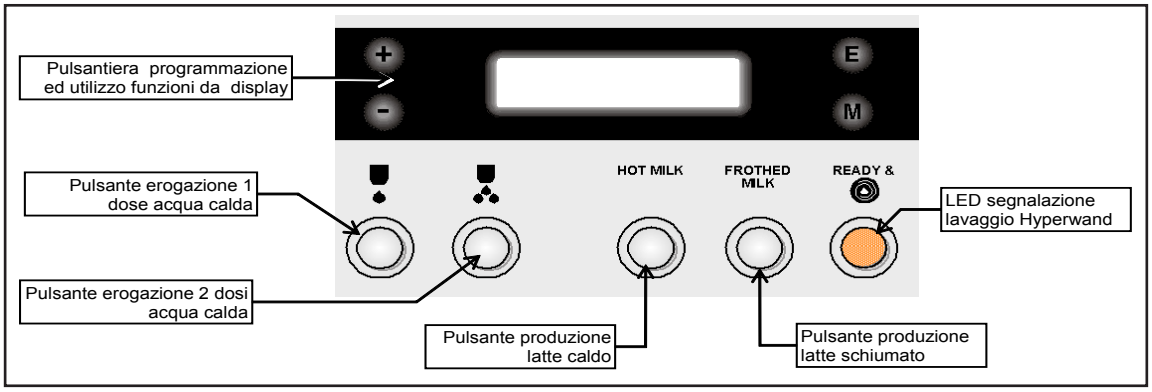
2.6 - IDENTIFICATION PLATE

The data shown on the identification plate are:
A = Model
B = Serial number
C = Year of manufacture
D = Power supply voltage
E = Frequency
F = Power



3. DESCRIPTION OF THE COMMANDS

3.1 - DISPLAY (VERSION WITH HYPERWAND)

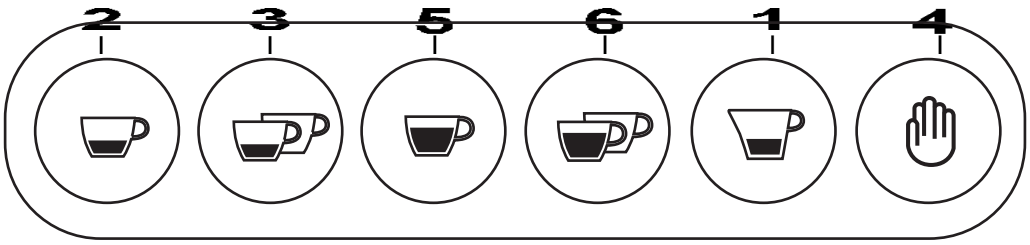


TPROGRAMMING BUTTONS:

+: increases the value
-: reduces the value
E: confirm and proceed (ENTER)
M: enter/exit programming mode (MODE)

3.2 TOUCH KEY PAD DESCRIPTION

1 = CONT button LED (continuous delivery)
2 = ESPRESSO COFFEE dose button LED - green LED
3 = DOUBLE ESPRESSO dose button LED - green LED
4 = STOP / Programming button LED - orange/green LED
5 = ESPRESSO dose button LED - green LED
6 = DOUBLE ESPRESSO dose button LED - green LED



- **Steam delivery lever (1) (Fig. 1)**
  Lift the lever to deliver steam from the wand (5).
  Position A for slow delivery; B for quick delivery.
  To stop the steam delivery, rotate the knob clockwise closing the tap.

Fig. 1

- **Touch key pad (2)**
  - **A.** Continuous delivery button
  - **B.** Double espresso coffee button
  - **C.** Double “long” coffee button
  - **D.** Espresso coffee button
  - **E.** “Long” coffee button

Fig. 2

Continuous delivery button (A)
Place a cup under the filtre-holders.
Press the button to start coffee delivery.
The selected button will light up throughout delivery, while the other buttons will go off.
Once the desired quantity has been reached, press the button again to stop delivery. After 120 seconds delivery stops automatically.

Double espresso coffee delivery button (B) (Fig. 3)
Place 2 cups under the double filtre-holder and press the button to start delivery of the two coffees.
The selected button will light up throughout delivery, while the other buttons will go off.
Once delivery has been completed all the buttons will light up.

Double “long” coffee delivery button (C)
Place 2 cups under the double filtre-holder and press the button to start delivery of the two coffees.
The selected button will light up throughout delivery, while the other buttons will go off.
Once delivery has been completed all the buttons will light up.

Espresso coffee delivery button (D) (Flg. 2)
Place a cup under the single filtre-holder and press the button to deliver the coffee.
The selected button will light up throughout delivery, while the other buttons will go off.
Once delivery has been completed all the buttons will light up.

“Long coffee” delivery button (E)
Place a cup under the single filtre-holder and press the button to deliver the “long” coffee.
The selected button will light up throughout delivery, while the other buttons will go off.
Once delivery has been completed all the buttons will light up.

Fig. 3

4 - USER PROGRAMMING

Is the basic programming of the machine, which allows you to enter the following submenu:

- DOSE PROGRAMMING
- CLOCK
- SWITCH-ON
- COUNTERS

To enter PROGRAMMING press button 6 (STOP) of group 1 for about 10 seconds, until you read “PROGRAMMING” on the display.
The display and the flashing will indicate you have entered the programming mode.
Once you have entered, you have 30 seconds to access the submenu, after which, if no operation has been carried out, the machine will automatically exit the programming mode.

To browse the submenu items, press button 6, until you reach the desired item.

Fig. 1

Fig. 2

4.1 DOSE PROGRAMMING:

WARNING: Dose programming must be carried out by specialised and authorised personnel

(When enabled) it allows setting the quantity of coffee delivered by the groups, as well as setting the Hyperwand.
Enter PROGRAMMING and browse the menu with button 6 until you reach the item “Dose programming”; confirm the selection by pressing button 3.

Press delivery button 1. When the coffee has reached the desired level in the cup press button 1 again and the dose will be memorised.
To programme the doses regarding buttons 2, 3, 4 proceed in the same manner as for button 1.

2-3-4 GROUPS

Upon each programming, the doses programmed for the first group will automatically be transfered to group 2, 3 or 4.

HYPERWAND (OPTIONAL)

Insert the Hyperwand in container full of water or milk.
Enter in Programming/Dose Programming/T Hyperwand.
Press the Hyperwand hot water delivery button and read the temperature shown on the display.
Once the desired temperature has been reached, press the button once again to memorise it and stop delivery.
The same operation has to be carried out for the “Frothed Milk” button.

4.2 - CLOCK

Enter PROGRAMMING, and browse the menu with button 6 until you reach the item “CLOCK”; confirm the selection by pressing button 3.
Change the time using buttons 1 and 2.

4.3 - SWITCH-ON

Enter PROGRAMMING, and browse the menu with button 6 until you reach the item “SWITCH-ON”; confirm the selection by pressing button 3.
This function allows you to enable/disable the automatic switch-on and switch-off of the machine.
Use buttons 1 and 2 to enable/disable.

4.4 - COUNTINGS

Enter PROGRAMMING, and browse the menu with button 6 until you reach the item “COUNTINGS”; confirm the selection by pressing button 3.
Press buttons 1 and 2 to browse the items of this menu.

4.5 - GROUP BOILER TEMPERATURE ADJUSTMENT

(P and I/O buttons).
To adjust the temperature of the group boiler, keep the P button pressed.
The buttons will start flashing to indicate that you have entered the adjustment mode.
To increase the temperature press I/O. Press P to reduce it **(Fig. 4)**.

Fig. 4

5. USE

5.1 - STARTING THE MACHINE UP

- Make sure that the water supply tap located upstream from the machine is open.
- Make sure that the thermomagnetic differential switch located upstream from the machine is in the “ON” position.
- Check that the water level in the boiler, shown by the indicator (1) is between the minimum level “MIN” and the maximum level “MAX”.
- Turn the main switch (2) in the “ON” position to access the machine (Fig.1).
- Turn the main switch (2) to the “ ” position to activate heating of the water contained in the boiler (Fig. 2), indicated by warning light 1.
- Wait for the water temperature to reach the set value. This will be indicated by the warning light that goes off.
- Place the filtre-holders in the relative groups.
  Make sure that the pressure in the boiler indicated by the pressure gauge (7) is 0.9-1 bar.
- Switch on the cup-warmer surface **(Optional):**
  In order to switch on the cup-warmer resistance, press button 1 (Fig. 3). Warning light 2 will indicate the that the resistance is on by lighting up.

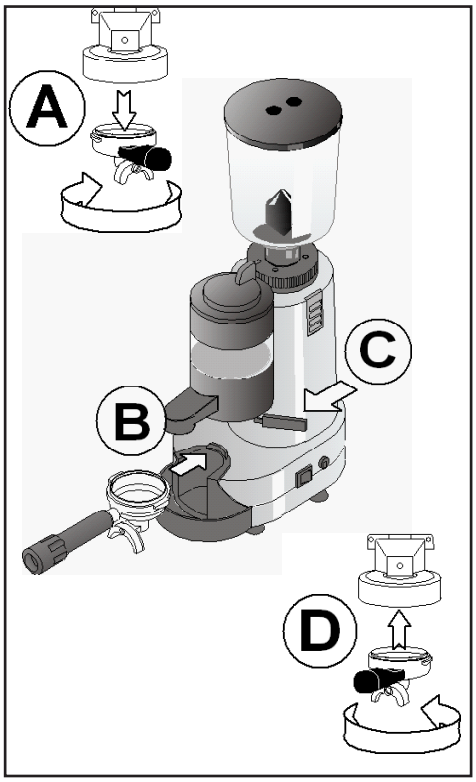
5.2 - DRINK DELIVERY DESCRIPTION

USE RULES:

- Always heat the cup by rinsing it with hot water. If the cup is cold, the sudden temperature change will modify the taste of your espresso.
- DO NOT fill the filtre-holder without delivering immediately afterwards, since the gound coffee “burns” in the group and the resulting espresso would be very bitter.
- The machine operating process forces the water onto the ground coffee at high pressure.
  If the contact between the water and the ground coffee lasts more than 20/30 seconds, your coffee will have an unpleasant and bitter taste.
  This effect is known as over-extraction.
- Dose of ground coffee for ONE espresso coffee between 6 and 7 g.; for 2 coffees 12-14 g.
- Check periodically the state of wear of the grinders of the grinder-dispenser.

5.3 - COFFEE DELIVERY

1) Remove the filtre-holder from the group (A) and and throw away the grounds by knocking the edge of the filtre-holder on the bar of the coffee ground drawer.
We recommend not knocking the filtre-holder against an unprotected surface, since this could damage it.
The small quantity of ground left, will not have a negative effect on the coffee delivered.



2) Fill the filtre-holder with finally ground coffee by placing it in its special position at the base of the grinder-dispenser (B) and pulling the lever (C) once for a single dose and twice for a double dose.
Warning: always remember to pull the grinder-dispenser lever completely; then leave it to return to its resting position.
Make sure that the grinder-dispenser has enough ground coffee in its container for at least one dose.

3) Once the filtre-holder for espresso coffee delivery is full, press the ground coffee using the tamper.
Clean the edge of the portafilter to remove any ground coffee in excess, in order to ensure that there is a perfect seal between the filtre-holder and the machine.
In the event of a mixed use filtre, you can insert a coffee pod instead of the ground coffee.

4) Attach the filtre-holder to the group, by turning it until it is secure (D).
Do not tighten it too much, or the filtre-holder will be very hard to remove once delivery is completed.

5) Once the filtre-holder has been attached correctly, place a previously warmed cup (~40°C) under the spout.
In case of a double filtre-holder, use two cups.

6) Press the button (*) on the touch key pad, corresponding to the desired drink to be delivered.

(*) CONTINUOUS DELIVERY:

In order to have a continuous delivery (non-dosed) proceed as in points 1) ÷5) and press CONT (1).
Once the desired quantity has been reached in the cup, press STOP (4).
Warning: if the continuous delivery is not stopped manually with the STOP button within 120 seconds, the group is blocked and the orange block LED will go on (4).
To put the machine back into operation, disconnect the power for at least 5 seconds, before powering it on again.

5.4 - HOW TO MAKE A CAPPUCCINO

In order to make a professional cappuccino, you must froth fresh milk (±4°C) until you obtain a foam which will be poured onto the freshly delivered espresso.
1 - Activate the steam for 1 or 2 seconds in order to clean the wand of milk residues.
2 - To heat the milk, use a metal or ceramic milk jug, at least half filled with fresh milk.
3 - Bring the milk jug up close to the steam wand in order to immerse the spout in the milk for ~1-2cm.
Keep the milk jug tilted and the wand not in the centre and not in contact with the edge.
4 - Open the steam tap slowly and move the milk jug in a circular direction in until the milk begins to froth.
5 - Close the steam tap quickly.
6 - Take the wand out of the frothed milk, rap the milk jug firmly so that the bubbles will burst, and pour the foam nicely onto the espresso by swaying the jug.

5.5 - HOT WATER AND STEAM DELIVERY

• Turn the hot water/steam tap on to start delivery.
• Close the tap to stop delivery.

Caution: The wands are very hot. Do not touch them until they haved cooled down.
Move the wands only when using specific protection.
Clean the wands immediately after use, to prevent the formation of deposits which are hard to remove.
Inform the customer as soon as possible that the drink is very hot.
Keep the frothed milk aside for the next cappuccino.
NEVER heat the same milk. Always add COLD milk to what is left in the milk jug.

NOTE: The steam temperature is adjusted on the quantity of milk in the jug.
To prevent any temperature variations during the normal operation of the machine, we recommend using always the same quantity.

5.6 - HOT WATER AND STEAM DELIVERY - WITH HYPERWAND (OPTIONAL)

HOW TO USE THE HYPERWAND

• Isert the hyperwand (fig.a - 1) completely in the milk contained in the jug,

WARNING: the temperature of the milk must be approx. 4°C.

• Choose whether to have hot milk or frothed milk by selecting one of the two buttons located on the control panel (fig.a - 2).
Steam delivery will stop automatically once the set temperature has been reached.
Note: You can stop delivery at any time using the previously selected button.

DOSED HOT WATER DELIVERY

• Press one of the two buttons (fig.a - 3) on the control panel, corresponding to the desired dose of water. Delivery will start and stop automatically.

5.7 - AUTOMATIC CLEANING:

Once you have used Hyperwand, if it remains unused for a previously programmed amount of time, the automatic cleaning cycle will begin.
Led “1” will start flashing and the “Push Steam Button” alarm will appear on the display.
Press one of the two drink selection buttons “Hot Milk” or “Frothed Milk” (fig.a - 2).
Once this operation has been carried out, the cleaning begins and lasts from 15 to 25 sec.
You can programme the cleaning cycle within a time period from 1 minute to a maximum of 5 minutes from the last steam delivery.

CAUTION: BURN HAZARD!

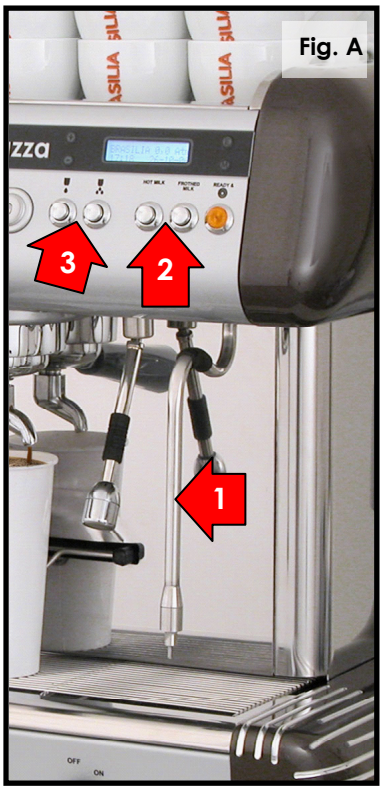


Fig. A

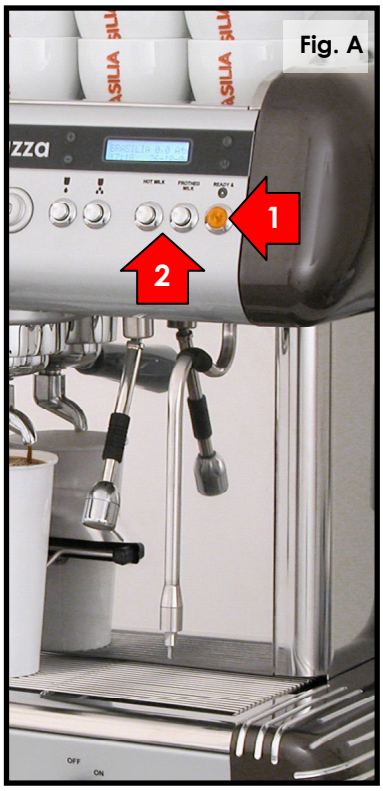


Fig. A

6- OPERATIONS TO BE CARRIED OUT AT THE START OF THE DAY

1 - CHECK THE BOILER PRESSURE
The boiler pressure must be between 0.9 and 1.5 bar. Turn the machine on and check the pressure on the pressure gauge; if the value is different, a technician will have to adjust the internal pressure switch of the machine.

2. Release steam from the boiler through the steam delivery taps to make sure that the pressure switch and the vacuum valve are working correctly.

3. Check that the water level in the boiler is aprrox. 70%.

4. Make a delivery from the group sprayhead without the filtre-holders attached, in order to make sure that the water falls correctly with no separate spurts or sprayhead under pressure, since these indicate the presence of many clogged holes.

5. Check that the brewing pressure is 14 bar.

7- OPERATIONS TO BE CARRIED OUT AT THE END OF THE DAY

1. Detach and empty the filtre-holders, then extract the filtres and wash them carefully.

2. Perform the cleaning operations as descibed in the relevant chapter.

3. We recommend leaving SUBLIMA on, to avoid waiting for it to warm up at the start of the day and to prevent the salts in the boiler from precipitating, forming deposits.

4. Moreover, we recommend emptying the the boiler periodically to prevent water stagnation and the formation of deposits.

8 CLEANING

8.1 GENERAL CLEANING RULES

- DO NOT use water jets to clean the machine.
- DO NOT use detergents containing alcohol or ammonia or use abrasive sponges to clean the machine.
- USE specific detergents for cleaning coffee machines or dishes only.
- The chemical detergents used for cleaning the machine and/or the system must be used with care to prevent the deterioration of the components and the environment (degradability > 90%).
- Clean the grinder-dispenser constantly and check on the state of wear of the grinders.
- Clean the Hyperwand steam wands accurately immediately after use, to prevent outbreaks of bacteria or the formation of deposits than can clog the holes of the diffuser, and also to prevent other types of previously heated drinks from altering the taste of the drinks being heated.

WARNING: Incorrect maintenance and cleaning, using non-softened water, may damage the internal parts and lead to unexpected interruptions to the water flow and unexpected jets of liquid or steam, with serious consequences!

8.2 DAILY CLEANING OPERATIONS

Clean the headsprays, the group seals and the filtre-holders with a coth/sponge.
Rinse the filters and filtre-holders in hot water adding specific detergent, to remove greasy coffee deposits.
Attach and then detach the filtre-holder from the group, after having mounted the blind filtre, performing a few deliveries.

Automatic cleaning of the groups:

• Prepare the group as follows:
1) Detach the filtre-holder from the group (det. A fig.1) and replace the brewing filtre (det. B fig.1) with a blind filtre (det. C fig.1).
2) Put the recommended quantity of detergent in the blind filtre (det. D fig.1).
3) Reattach the filtre-holder to the group (det. E fig.2).
4) Cleaning phase starts by pressing STOP for 4 successive times for each touch key pad.
5) At this point the machine will start the coffee group cleaning phase, which will last for a total 3 minutes approximately.
The cleaning phase is divided as follows: 30-second operation, 5-secondi pause, all repeated 5 times. The flashing green dose LEDs and the orange LED indicate the whole duration of the cleaning phase (dets. 2-3-4-5-6 - see picture of the touch key pad).

Fig. A

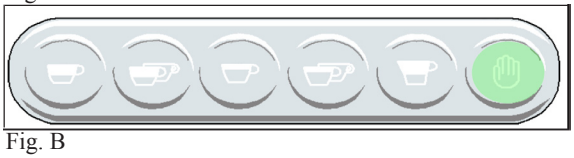


Fig. B

6) You can interrupt the cleaning cycle by pressing STOP on the respective touch key pads.
7) One of the green dose LEDs will go off to indicate the end of each stage of the cleaning cycle. When all the LEDs are off, the cycle has come to an end (Fig. A-B).

• The group rinsing phase is similar to the cleaning procedure.
8) Detach the filtre-holders (det. F fig.2) and replace the blind filtres (det. G fig.3) with the brewing filtres (det. H fig.3).
9) Reattach the filtre-holders (det. E fig.2).
10) Press CONT (det.1); press the STOP buttons on the respective touch key pads.

Fig.1

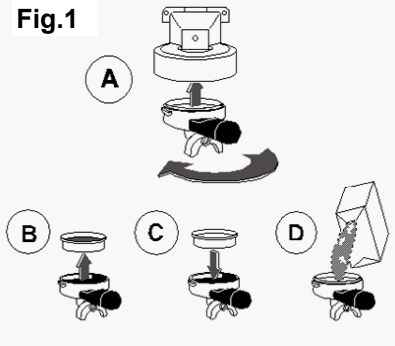


Fig.2

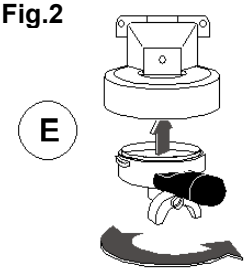
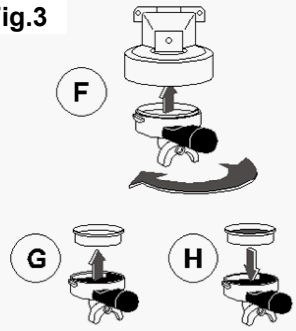


Fig.3



9. TROUBLESHOOTING

In case of malfunctioning, turn the machine off immediately and pull the plug from the socket.
Call the authorised assistance centre.

PROBLEM	CAUSE	SOLUTION
The coffee comes out through the edges of the filtre-holder.	There are dirt residues in the filtre-holders that prevents the coffee output from the spout.	Clean
	The group seal is worn out.	Replace
	The sprayheads are clogged	Clean or replace
The coffee is too cold.	The machine is not ready.	Wait for the temperature, signalled by the switched off warning light, to be reached.
Coffee not delivered or delivered too slowly.	Supply tap closed	Open the tap
	Scarce water supply	Check the power supply
	Filtre-holder delivery hole clogged.	Clean the filtre-holder with specific detergent and with the help of a to-othpick.
The machine does not deliver steam.	Delivery spout steam holes clogged.	Clean any deposits on the delivery spout with a pin.
	The delivery pipes may be clogged by limestone	Call the technician to perform an anti-limestome treatment
The machine does not deliver hot water.	Supply tap closed	Open the tap and make sure all the taps are correctly in place.
	The delivery pipes may be clogged by limestone	Call the technician to perform an anti-limestome treatment

PROBLEM	CAUSE	SOLUTION
No water comes out of the group and the pump is noisy	the mains water taps or the purifier taps are closed.	Open the taps
	The water inlet connector filtre is clogged.	Remove and clean.
The boiler does not heat up.	The boiler resistance button is not inserted.	Press " ".
Insufficient use made of the coffee.	The granulometry of the ground coffee is incorrect (too fine or too large).	Check the delivery time and adjust grinding, if necessary.
	Sprayheads and filtres partially clogged	Check and clean. Replace if necessary.
Leaks occur from the water and steam wands with the respective taps closed.	Faulty seal or foreign body in the seal site.	Call the technician.
Leaks of water or steam occur under the tap knobs when turning on.	Faulty tap seals.	Call the technician.

10. DISMANTLING

- The dismantling of the machine must be done by authorized personnel only. For this purpose, pressure from hydraulic circuit must be completely relieved, the power cord must be disconnected, and substances which are potentially harmful to the environment must be legally and properly disposed of.
- Keep the machine away from the reach of chidren or unsuited persons.
- **For dismantling the machine as refuse, take it to an authorized site for the electrical and electronic equipment recycling (*). This instruction prevents possible damages to the environment and protects human health. For other information on recycling, contact the adherence Council offices, the domestic waste dismantling service or the dealer.**
- **Do not dispose of the machine in the environment.**

(*) **In compliance with art.13 of the Legislative decree 25 July 2005, n.151 "Implementing the Directive 2002/95/CE,2002/96/CE and 2003/108/CE, on Waste Electrical and Electronic Equipment (WEEE), and on waste disposal"**

The crossed out wheelie bin symbol displayed on the equipment or on the packaging indicates that the product, at the end of use, must be disposed of seperately.

Adequate disposal of the decommissioned equipment for recycling, treatment and environmentally compatible disposal contributes in preventing potentially negative effects on the environment and health and promotes the reuse and/or recycling of equipment materials.

Abusive product disposal by the user is punishable by law with administrative sanctions.

DICHIARAZIONE DI CONFORMITÀ

La società BRASILIA SPA

Dichiara sotto la propria responsabilità che la macchina per caffè descritta in questo manuale è conforme alle seguenti norme: UNI EN12100-1, UNI EN 12100-2, CEI EN 60335-1, CEI EN 60335-2-15 ed ai requisiti delle direttive CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE nonché al D.P.R. 547/55.
Le macchine predisposte e/o alimentate a gas, sono inoltre conformi ai requisiti stabiliti della direttiva 90/396/CE e alla norma UNI CIG 9886

Amministratore

DECLARATION OF CONFORMITY

The company: BRASILIA SPA

declares under its own responsibility than the coffee machine (power supply 230 Volts -50 Hz) described in this folder complies wit the following current standards: : UNI EN12100-1, UNI EN 12100-2, UNI CIG 9886
CEI EN 60335-1, CEI EN 60335-2-15 and with the CE standards: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.
The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

Administrator

DECLARATION DE CONFORMITE

La société BRASILIA SPA

déclare sous son entière et exclusive responsabilité que la machine à café (alimentation 230 V- 50 Hz / 110 V - 60 Hz) décrite dans ce manuel présente toutes les caractéristiques essentielles de sécurité quant à l'utilisation prévue, conformément aux spécifications des normes: : UNI EN12100-1, UNI EN 12100-2, UNI CIG 9886
CEI EN 60335-1, CEI EN 60335-2-15 et des Directives CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.
The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

Administrateur

ÜBEREINSTIMMUNGSERKLÄRUNG

Die Gesellschaft BRASILIA S.p.A.

erklärt in eigener Verantwortung, daß die in dieser Gebrauchsanleitung beschriebene Kaffeemaschine
(Stromversorgung 230 V- 50 Hz / 110 V - 60 Hz) den folgenden Richtlinien: UNI EN12100-1, UNI EN 12100-2,
UNI CIG 9886, CEI EN 60335-1, CEI EN 60335-2-15 und EWG Normen: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.
The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

Verwalter

DECLARACIÓN DE CONFORMIDAD

La sociedad: BRASILIA SPA

delclara bajo su propia responsabilidad que la máquina para café (alimentacion 230 V -50 Hz) descrita en este manual es conforme a las siguientes normas: : UNI EN12100-1, UNI EN 12100-2, UNI CIG 9886,
CEI EN 60335-1, CEI EN 60335-2-15 y a los requisitos de las directivas CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.
The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

Administrador

DECLARAÇÃO DE CONFORMIDADE

A empresa BRASILIA SPA

Declara, sob a própria responsabilidade, que a máquina para café (alimentação 230 V- 50 Hz / 110 V - 60 Hz) descrita neste manual está em conformidade com as seguintes normas: : UNI EN12100-1, UNI EN 12100-2,
UNI CIG 9886, CEI EN 60335-1, CEI EN 60335-2-15 e com os requisitos das directivas CE: 2001/95/CE, 98/37/CE, 97/23/CE, 2002/95/CE, 2006/95/CE, 2004/40/CE, 2002/96/CE 89/336/CE, 92/31/CE, 93/68/CE as well as the Presidential Decree 547/55.
The machines ready for gas and/or gas fed also conform to the requirements laid down in the directive 90/396/CE and to the standard UNI CIG 9886

Administrador

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